

Blackened Salmon

Ingredients

- 6oz Salmon Filet, skinless
- 1tsp sweet chili sauce
- 2tsp teriyaki glaze
- 1tsp greek seasoning
- 1tsp olive oil blend 80/20
- 1tsp blackened seasoning red fish magic
- 1/2 tsp honey
- 1/2 tsp garlic, minced, fresh

Preparation

1. Combine Greek & blackened seasoning together
2. Sprinkle the seasoning on the show side of the salmon
3. Heat sauté pan with olive oil
4. Pan fry the salmon show side down on high heat until it forms a blackened crust then add listed garlic
5. Flip salmon show side down on high heat until it forms a blackened crust then add listed garlic
6. Flip salmon and drizzle sweet chili sauce, teriyaki glaze and honey over the blackened side of the salmon
7. Remove from heat when the salmon reaches an internal temperature of 145 F.